

## STATEMENT OF CORRECTIVE ACTION – REGAL PRINCESS

**VESSEL:** Regal Princess  
**PORT:** Juneau, AK  
**DATE:** 7<sup>th</sup> August 2001

ITEM	REF	FINDING	ACTION TAKEN	BY WHEN (DATE)
1	24	<b>LIDO DISHWASHING</b> THE FINAL SANITIZING RINSE OF THE AUTOMATIC DISHWASHER WAS 132 °F	A re-writable check off list will be mounted at the dish washing machine with check boxes and temperature taken at 30 minutes intervals (see appendix A)	Effective Immediately
2	16	<b>LIDO PANTRY</b> A PAN OF COOKED PASTA AND A PAN OF COOKED VEGETABLES THAT WERE ON ICE BATHS HAD INTERNAL TEMPERATURES OF 80° AND 66°F. TIME WAS BEING USED AS THE CONTROL BUT NO WRITTEN PROCEDURES WERE AVAILABLE.	Although all HACCP temperature/time documentation was available, the inspector was looking for a written procedure (manual) describing the steps during the chain of events as well as the actual time frames in use. Such manual will be written and, as per inspector recommendation, grouping of items allowed, ie cold cuts in general, salads in general, etc. a proposed manual for this procedure is attached (see appendix B)	Effective Immediately
3	16*	<b>LIDO BUFFET</b> ITEMS ON THE BUFFET LINE THAT WERE OUT OF TEMPERATURE INCLUDED VEAL AT 120°F, PASTA AT 120°F, AND SLICED MELONS AT 45°F. TIME WAS BEING USED AS THE CONTROL BUT NO WRITTEN PROCEDURES WERE AVAILABLE.	Although all HACCP temperature/time documentation was available, the inspector was looking for a written procedure (manual) describing the steps during the chain of events as well as the actual time frames in use. Such manual will be written and, as per inspector recommendation, grouping of items allowed, ie cold cuts in general, salads in general, etc. a proposed manual for this procedure is attached (see appendix B)	Effective Immediately
4	41	<b>CHILD ACTIVITY CENTER</b> A DIAPER CHANGING STATION WITH A CHANGING TABLE, CHANGING SUPPLIES, SOILED DIAPER RECEPTACLE, AND SIGNS STATING TO WASH HANDS AFTER CHANGING A DIAPER WERE NOT PROVIDED.	In Vancouver, 12th Aug 2001, we will receive a table to be used for Diaper Changing and a supply of Diapers and a Diaper Receptacle. On the same date a sign will be posted next to the table asking for Hands to be Washed after Diaper Changing.	12 August 01

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ITEM	REF	FINDING	ACTION TAKEN	BY WHEN (DATE)
5	09	<b>SWIMMING POOLS</b> THE FREE CHLORINE RESIDUAL IN THE AFT POOL WAS MEASURED AT 0.68 PPM AND 0.72 PPM. THE FREE CHLORINE RESIDUAL IN THE AFT POOL FILTER ROOM WAS MEASURED AT 0.87 PPM. THE POOL WAS OPEN AT THE TIME OF INSPECTION.	The Public Area Supervisor and the Night Manager, who are responsible for the checking of pools and spas, must report to the OOW on the Bridge any deficiency found and obtain a signature on reporting. (The Public Area Supervisor who failed to report the deficiency on the day of the Inspection has been issued with a Formal Warning).	07 August 01
6	09	<b>SWIMMING POOL</b> THE FREE CHLORINE RESIDUAL IN THE FORWARD POOL WAS MEASURED AT 0.47 PPM AND 0.50 PPM. THE FREE CHLORINE RESIDUAL IN THE FORWARD POOL FILTER ROOM WAS MEASURED AT 1.01 PPM. THE POOL WAS OPEN AT THE TIME OF THE TESTING.	The Public Area Supervisor and the Night Manager, who are responsible for the checking of pools and spas, must report to the OOW on the Bridge any deficiency found and obtain a signature on reporting. (The Public Area Supervisor who failed to report the deficiency on the day of the Inspection has been issued with a Formal Warning).	07 August 01
7	03	<b>POTABLE WATER PRODUCTION</b> ON SEVERAL OCCASIONS, MOST RECENTLY ON AUGUST 7 FROM 0800 TO 1030 HOURS, THE FREE CHLORINE RESIDUAL IN WATER PRODUCED BY THE EVAPORATORS WAS LESS THAN 2 PPM. NO EXPLANATION WAS PROVIDED ON THE CHART OR IN THE LOGBOOK.	This problem will be addressed by Engineering Officer of the Watch. If unable to correct the problem, he must advise the Hotel Engineer who will make an entry in the Log Book or Chart giving reason as to why the reading is below 2 ppm and describing what action has been taken to correct the problem.	07 August 01
8	39	<b>INTEGRATED PEST MANAGEMENT (IPM)</b> THE STAFF APPLYING RESTRICTED-USE PESTICIDES ARE NOT CERTIFIED. THE TRAINING OF THE PEST-CONTROL PERSONNEL IS NOT DOCUMENTED IN THE IPM.	Head office currently developing new procedures.	01 November 01
9	27	<b>MAIN GALLEY - HOT GALLEY</b> THE TOP EXTERIOR SURFACE OF THE SALAMANDER GRILL AND MICROWAVE OVEN WERE SOILED WITH DUST DEBRIS	Personnel have been re-instructed on cleaning procedure and Supervisors instructed to adhere to a more thorough checking procedure.	07 August 01

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10	33	<b>MAIN GALLEY – GENERAL</b> DECK TILE GROUTING WAS RECESSED AND SOME TILES WERE CRACKED OR BROKEN THROUGHOUT. THE PROBLEM WAS MOST SEVERE AROUND SCUPPER CHANNELS (GUTTERWAYS) AND EQUIPMENT SUPPORTS.	Work in progress.	In progress.
11	21	<b>MAIN GALLEY</b> THE BREAD SLICERS WERE MOUNTED ON ONE INCH LEGS WHICH MADE CLEANING BENEATH DIFFICULT	A request has been made to the CTO to increase the height of the machines to 5" to allow for proper cleaning underneath.	10 August 01
12	27	<b>MAIN GALLEY</b> THE COUNTER BENEATH THE BREAD SLICERS WAS SOILED WITH DUST DEBRIS AND BREAD CRUMBS	A request has been made to the CTO to increase the height of the machines to 5" to allow for proper cleaning underneath.	10 August 01
13	24	<b>MAIN GALLEY – DISHWASH</b> THE IN-USE GLASSWASHER HAD A FINAL RINSE TEMPERATURE OF 140 °F AT THE GLASS LEVEL. THE TEMPERATURE WAS INCREASED TO 170 °F BEFORE THE END OF THE INSPECTION.	A re-writable check off list will be mounted at the dish washing machine with check boxes and temperature taken at 30 minutes intervals (see appendix A)	07 August 01
14	22	<b>MAIN GALLEY – DISHWASH</b> THERE WAS ONE UPPER ARM FINAL RINSE SPRAY NOZZLE CLOGGED SHUT ON BOTH FLIGHT-TYPE CONVEYOR DISHWASH MACHINES. BOTH WERE REPAIRED DURING THE INSPECTION.	<i>Staff have been re-instructed. All final rinse nozzles will be checked at regular intervals together with final rinse temperatures.</i>	07 August 01
15	22	<b>MAIN GALLEY - POT WASH</b> THE WATER TEMPERATURE IN THE SANITIZING SINK WAS 188 °F, WHILE THE MOUNTED THERMOMETER ON THE SINK REGISTERED 240 °F	<i>An indent was raised for this item - TGH1248 - on the 27<sup>th</sup> June 2001. This is still outstanding</i>	As soon as possible
16	24	<b>CREW GALLEY – DISHWASH</b> THE IN-USE GLASSWASH MACHINE HAD A FINAL SANITIZING RINSE TEMPERATURE OF 140 °F AT THE GLASS LEVEL. THE TEMPERATURE WAS INCREASED TO 178 °F BEFORE THE END OF THE INSPECTION.	A re-writable check off list will be mounted at the dish washing machine with check boxes and temperature taken at 30 minutes intervals (see appendix A)	07 August 01

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17	21	<b>CREW GALLEY - BEVERAGE LINE</b> THE TECHNICAL SPACE BEHIND THE FRONT COVER OF THE JUICE DISPENSER WAS DIFFICULT TO ACCESS AND CLEAN. THE SPLASH GUARD INSERT WAS CORRODING.	The Vitality technician will be requested to change the corroding splash guard.	12 August 01
18	27	<b>CREW GALLEY - BEVERAGE LINE</b> THE TECHNICAL SPACE BEHIND THE FRONT COVER OF THE JUICE DISPENSER WAS SOILED WITH JUICE RESIDUE. THE SPLASH GUARD INSERT WAS HEAVILY SOILED WITH JUICE RESIDUE.	Crew Mess Supervisor and Crew Mess Staff have been re-instructed on cleaning procedure and frequency.	07 August 01
19	12	<b>OFFICER AND STAFF DISHWASH</b> ONE EMPLOYEE WAS OBSERVED HANDLING DIRTY DISHWARE AND LOADING THE MACHINE, THEN DONNING GLOVES OVER HIS EXISTING DIRTY GLOVES AND REMOVING CLEAN DISHWARE AND STORING IT. THERE WAS A SECOND EMPLOYEE WORKING AT THE CLEAN END OF THE MACHINE, BUT HE ATTEMPTED TO PASS CLEAN PLATES TO THE DIRTY SIDE WORKER TO STORE.	Staff were re-instructed on proper procedures for handling clean and dirty items.	07 August 01